

Title: Customer Product Specification	Effective Date: 03/07/2007	Code: QAF 297
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Article (SAP) number & product name: 1.

Triangle P Yellow 12*500g MF 15128
Packed under customer owned Brand

2.

Product description and usage:Yellow triangular chip with brown toast points

Physical and analytical standards: 3.

Appearance	Yellow triangular chip with brown toast points	Weight	Average weight: 500g T1 485g T2 470g
Texture	Crisp bite, not hard, tough or soggy	Weight system	Average
Taste&Aroma	Clean baked taste. No off notes detectable.	Oil	20-24 target 22%
		Moisture	1.0-1.7 target 1.35%
		Seasoning Application	0.5-0.9% Target 0.7%

Ingredient declaration: 4.

Corn, Vegetable Oils, Salt		

Ingredient	Source	Country of origin
		Italy, Hungary, Romania
Corn		
Vegetable oil		UK
Salt		UK

5. GMO See enclosed Mission Policy.



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6. Nutritional value per 100 g:

Energy	kcal	490	Fat	24.2
	kJ	2050	of which saturates	10.4
Protein		6.1	of which mono unsaturates	9.3
Carbohydra	ate	61.9	of which polyunsaturates	3.3
of which s	ugars	0.7	Transfatty acids	-
of which s	tarch	-	Fibre	4.1
			Sodium	0.59

7. Allergy information:

	Present (+) / Absent (-)		Present (+) / Absent (-)
Cereals which contain gluten	_	Milk and products thereof (including lactose)	-
Crustaceans and products thereof	_	Nuts and products thereof	-
Egg and products thereof	_	Celery and products thereof	-
Fish and products thereof	_	Mustard and products thereof	_
Peanuts and products thereof	_	Sesame seed and products thereof	_
Soya and products thereof	_	Sulphur dioxide > 10 ppm	_

8. Shelf life:

Best Before (BB) = Day of pack plus 6 months (182 days)

Minimum delivered life is BB – 1 month

Mission Foods guarantee a Best Before of day of pack plus 6 months for optimal eating quality. However if the Brand owner requires a BB greater than 6 months the Brand owner by purchasing product against this specification has confirmed that the extended BB, the supply chain and the end use of this product ensures the product is acceptable when consumed. This in line with UK and local country legislation, The Brand owner accepts responsibility for the



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product in the period beyond day of pack plus 6 months and the actual BB.

9. Storage conditions:

Ambient – $(10-18^{\circ}C)$. Store in a cool dry area away from direct sunlight.

10. Packaging:

Film	Printed flow wrap pack (OPP 40
	micron)
Label	Yes (label on outside of case)

11. Microbiological standards:

	Max at end of shelf life
- T.V.C.(Total Viable Count)	< 100.000 cfu /g
- Salmonella	Absent in 25 gram
- Yeast/Mould	< 1000 cfu / g
- Listeria	Absent in 25 grams
- Staphylococcus Aureus	< 50 cfu /g
- Coliforms	Absent in 1 gram

12. Quality systems and legislation:

Compliance with Food Legislation and certification against mentioned standards

EU/UK/NL Food Legislation	Complies to relevant Legislation
HACCP	24/06/2008
BRC	Grade A 12/2008

For more details about our HACCP-system please see enclosed flow chart.

13. Traceability coding:

, ,	production code and time: julien code, e.g.123 24 hours clock, e.g 22:40
best before date, DDMMYY	Line number, Machine number, e.g.M1

14. Transport:



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Packaging	CARDBOARD
Sales units per case	12
Tape / Stretch Wrap	Stretchwrap
Transport conditions	Ambient

15. Other logistic information:

Bar code packaging	N/A
Bar code Label	05036034000582
Secondary packaging dimensions	594 x394 x 321 mm (L x W x H)
[mm]	
Primary packaging dimensions [mm]	43.5X24cm (LXW)
Pallet configuration	CASES PER LAYER : 4 LAYERS PER PALLET : 6 CASES PER PALLET : 24
Pallet type	White EURO (SMALL WHITE)

16. Emergency contact (24 hours) (Emergency Only)

Produced in NL	Tel: 0031 475 32 44 46
Produced in UK	Quality Assurance Manager: Tel: 07730 955248
	Plant Manager Tel: 07816 319249
	Logistics Manager: Tel: 07813 986764

Revision Date	Revision Status	Reason for Change
28/07/2008	Α	New spec
24/11/2008	В	Incorporated minimium shelf life at delivery

Approved	by:
Date:	

Photo Standards:-